

# All Day MENU

Sunday - Wed 11.30 am – 3.00pm, Thursday to Saturday 11.30am – 09.00pm

## Entrée

<b>Artisan Sourdough</b> House-made dips (GFI*)	<b>14</b>
<b>Cheesy Garlic Bread</b> Baguette (GFI*)	<b>14</b>
<b>Fried Polenta</b> Aioli (GFI, V, VE*,DF)	<b>14</b>
<b>Bao Buns</b> Spiced beef cheek, pickles, sriracha mayonnaise	<b>20</b>
<b>Lemon Pepper Calamari</b> Aioli, Lemon	<b>21</b>
<b>Buttermilk fried chicken</b> Pickles, Aioli	<b>22</b>
<b>Soft shell Pork tacos</b> Coleslaw, bourbon sauce, sriracha mayonnaise (DF)	<b>25.9</b>

## Sharing Platters

<b>Meat Platter (2-3 people)</b> Ribeye 500gm, beef cheek bao buns, kumara wedges, fries, salsa verde, jus	<b>90</b>
<b>Antipasto and cheese platter (2-3 people)</b> Cured meats, smoked salmon, olives, Pickles, chutneys, crackers, cheeses, sourdough (GFI*)	<b>49</b>
<b>Grazing board (3-4 people)</b> Buttermilk fried chicken, fish bites, lemon pepper calamari, falafel bites	<b>69</b>

## Mains

<b>Calamari salad</b> Mixed leafy greens, aioli, lemon	<b>27.9</b>
<b>Chicken Avocado Salad</b> Free range chicken, Curried mango dressing, crispy noodles mixed leafy greens (GFI*)	<b>27.9</b>
<b>Wagyu beef burger</b> Brioche, onion jam, McLure's pickles, Aioli Swiss cheese, bacon, fries (GFI*, DF*)	<b>27.9</b>
Add Extra patty	<b>8</b>
Add Fried egg	<b>4</b>
Add extra bacon	<b>6</b>
<b>House-made Gnocchi</b> Truffle mushrooms, spinach, beurre noisette, goats cheese	<b>28.9</b>
<b>Fish n Chips</b> Beer battered market fish, Tartare sauce, mixed leafy greens, fries (GFI*, DF)	<b>28.9</b>
<b>Lamb Shank</b> Massaman curry, kumara, asparagus, coconut cream (GFI, DF)	<b>37</b>
<b>Market Fish</b> Saffron and prawn risotto, asparagus, caper butter (GFI, DF*)	<b>40</b>
<b>Five spice duck leg</b> Sauteed bok choy, hoisin glaze, potatoes, doris plum, jus (GFI*, DF)	<b>40</b>
<b>NZ Scotch Fillet 250gm</b> Kumara wedges, asparagus, parsnip puree, horseradish creme fraiche, red wine jus (GFI, DF*)	<b>44</b>

## KIDS MENU

Fried Chicken and Chips	<b>12</b>	Battered Fish and Chips	<b>12</b>
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## SIDES

Mixed leafy salad (GFI, DF)	<b>9.9</b>
Fries with Aioli (GFI, DF)	<b>10.9</b>
House-made kumara wedges with aioli (GFI, DF)	<b>13.9</b>
Duck fat roasted potato (GFI, DF)	<b>13.9</b>
Seasonal vegetables, garlic butter (GFI, DF*)	<b>13.9</b>
Creamy garlic prawns (GFI)	<b>16.9</b>

## Desserts

<b>Chocolate Brownie</b> Kapiti vanilla bean ice cream, chocolate sauce (GFI)	<b>15</b>
<b>Trio of Kapiti Sundae</b> Crumble, wafer, caramel popcorn (GFI*)	<b>15</b>
<b>Affogato</b> Espresso with Kapiti vanilla bean ice cream	<b>10</b>
Add liquor	<b>8</b>
Baileys, Kahlua, Frangelico, Cointreau	

PLEASE LET US KNOW IF YOU HAVE ANY DIETARY REQUIREMENTS OR ALLERGIES WHILE EVERY PRECAUTION HAS BEEN TAKEN IN PREPARING YOUR MEAL THERE MAY BE TRACE ELEMENTS ON PREISE

GFI-Gluten free ingredient  
DF-Dairy Free  
V - Vegetarian  
VE-vegan  
\*-Can be modified

